

**2-301.15 Where to Wash.**

Food employees shall clean their hands in a handwashing lavatory or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

**5-202.11 Approved System and Cleanable Fixtures.\***

(A) A plumbing system shall be designed, constructed, and installed according to law.

(B) A plumbing fixture such as a handwashing facility, toilet, or urinal shall be easily cleanable.

**5-202.12 Handwashing Facility, Installation.**

(A) A handwashing lavatory shall be equipped to provide water at a temperature of at least 38° C (100° F) through a mixing valve or combination faucet.

(B) A steam mixing valve may not be used at a handwashing lavatory.

(C) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

(D) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

**5-203.11 Handwashing Facilities.\***

(A) Except as specified in ¶¶ (B) and (C) of this section, at least 1 handwashing lavatory, a number of handwashing lavatories necessary for their convenient use by employees in areas specified under § 5-204.11, and not fewer than the number of handwashing lavatories required by law shall be provided.

(B) If approved and capable of removing the types of soils encountered in the food operations involved, automatic handwashing facilities may be substituted for handwashing lavatories in a food establishment that has at least one handwashing lavatory.

(C) If approved, when food exposure is limited and handwashing lavatories are not conveniently available, such as in some mobile or temporary food establishments or at some vending machine locations, employees may use chemically treated towelettes for handwashing.

**5-204.11 Handwashing Facilities.\***

A handwashing facility shall be located:

(A) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and

(B) In, or immediately adjacent to, toilet rooms.

**6-301.11 Handwashing Cleanser, Availability.**

Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

**6-301.12 Hand Drying Provision.**

Each handwashing lavatory or group of adjacent lavatories shall be provided with:

(A) Individual, disposable towels;

(B) A continuous towel system that supplies the user with a clean towel; or

(C) A heated-air hand drying device.

## Handwashing Facilities

Handwashing sinks are required at any location where food is prepared or served, or where equipment or utensils are washed and sanitized.

Handwashing sinks shall be provided within the toilet rooms. Additional lavatories may be required in food preparation or utensil washing area which are more than 25' from a lavatory or when the food preparation areas or utensil washing facilities are located in a separate room. A bar facility may have one compartment on either end of a four-compartment sink designated as a handwashing sink.

Stainless steel sinks are recommended because of their cleanability and durability. Sink basins should be large enough to accommodate handwashing, but small enough to discourage use as a food preparation sink.

Lavatory facilities shall include hot and cold running water supplied through a combination faucet or tempered water, sanitary towels or approved hand drying devices, and soap. The use of bar soap is not recommended.

One should be able to operate the faucet without contaminating fingertips when turning the water off. Suggested fixtures include foot valves, knee valves, photoelectric valves, single lever faucets, or wing blade handles.

Any self-closing or metering faucet should be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Effective splash guard protection is required if sinks are located within 18 inches of adjoining food, food contact surfaces, or utensil washing and storage area surfaces. Splash guards shall not hinder access to the lavatory. **(see Nebraska Food Code reference 3-305.11)**

Handwashing areas shall remain free of storage, shall be used exclusively for hand washing and shall be kept clean and in good repair.